LIONEL OSMIN

LIONEL OSMIN 'LA RESERVE' SOUTHWEST FRANCE MALBEC

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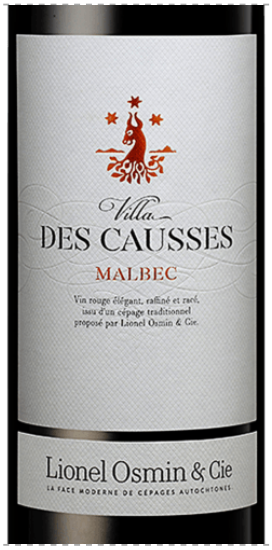
This Wine



TECHNICAL DETAILS

The Estate
Lionel Osmin & Cie is pleased to present its range of 100% French Southwest wines, developed from very special local grape varieties. This offering is unique, coherent, structured, and ambitious for this production area. It plays on the inimitable identity of rare grape varieties, from a terrain just waiting to show what it can do and producing a unique taste experience well worth discovering.

Wine Making
Harvest in the middle of September. Cold maceration for part of the harvest in order to extract colour and aromas. The rest is vinified traditionally: alcoholic fermentation at a controlled temperature (maximum 20/22°C) and short maceration.

Food Suggestions
Pairs well with aperitif, tapas, charcuterie, country salads, poultry, steak tartare, stuffed vegetables, roasted and grilled meats, pork chops, veal chops, lamb chops, meats in sauce, soft cheeses.

TASTING NOTES

A charming and very accessible Pinot Noir with southern accents, notes of cherry, strawberry and sweet spicie, produced on the sunny hillsides of Gascony, the "French Tuscany"

Malbec grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: Red

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